THE TIME: To Use CERES ALL THE TIME,

Because you always I need healthful bread -the kind that CE-RES FLOUR makes.

Its absolute purity I and fine breadmaking qualities make it a necessity when the best food is wanted.

Good bread and pastry makes the children healthy and strong, bright eyed and with the color of health in their cheeks.

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the picture of the Battle Creek Sanitarium on the package—then I know it is the genuine



BATTLE CREEK SANITARIUM FOOD

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ENCOMPASS YOUR HEALTH WITH



A Delicate Frying Fat.

Carries with it no possibility of disease as do animal fats.

It is superior to choice (melted) butter and lard, because it is richer, more digestible, goes further and costs less. Sold by all grocers. Send (4 cents for new cook book.

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You can buy as good a cocoa as Miller's, but it will cost you double the price. Miller's Cocoa equals the finest imported and is half the cost.

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From Puck.

Magazine Making.

"Yes, their magazine proved a failure.

Fell flat, in fact." "Is it possible?"

"Yes; they had a scant \$18,000,000 worth of advertising in the first issue, little more than enough to pay for the nonsense verses by Ripling, to say nothing of the other

The most concentrated form of beef science knows



Signed Society in blue

Gold Medal, Paris, 1900 BAKER'S BREAKFAST COCOA



KNOWN THE WORLD OVER Has received the highest endorse ments from the medical practi-tioner, the nurse, and the intelligent housekeeper and caterer > > >

WALTER BAKER & CO. Limited Established 1780 DORCHESTER, MASS



best, the housekeeper who is on the look-out for seasonable and appetizing changes in the family bill of fare will see to it that It appears on the table frequently, but in varying guises, that it may not pall. The following methods of preparation are all

For immediate use, rhubarb baked in the oven is better than stewed. Wash the stalks well, but do not peel. Cut in pieces about an inch long, allowing a full cup of sugar to each pint of fruit. Put in a baking dish, in layers, add a very small quantity of water (not more than a quarter of a tity of water (not more than a quarter of a cup), cover closely, and bake until the rhubarb is tender. Do not stir. Cooked in this way, each piece will be separate and whole, and in a clear strup.

Rhubarb fool-Put a quart of baked pieplant through a puree strainer and add the juice of a half lemon. Whip to a stiff juice of a half lemon. Whip to a stiff froth a half cupful of rich cream, sweetened. When ready to serve, mix the strained pie plant with the cream and pour in glasses. Serve with slices of sponge

It is claimed by competent cooks that rhubarb, tightly canned without cooking, steaming or sweetening, will keep for years and be just like fresh when opened. the rhubarb in small pieces and pack lightly in glass jars. Put on the rubbers, and immerse the jars in a vessel of cold water. When as full as the can will hold, fasten on the lid, still holding under water. Screw as tightly as possible, and when you take the cans out, tighten still more. The jars must be absolutely airtight or the fruit will not keep.

Rhubarb canned with equal quantities of pineapple and cranberries is recommended as a delicious combination.

Rhubarb stewed with raisins is also a

Rhubarb pie—Line deep ple plates with a good crust, then put in two cupfuls of pie plant, unpeeled, but cut in fine pieces. Pour over the pie plant one and one-half cupfuls of granulated sugar, add a little melted butter, a beaten egg, a few seeded raisins and a sprinkling of flour. Cover with a tender paste, pressed tightly around the edge of the plate, so that the juice may not escape, and bake about three-quarters of

Before maple sugar goes into hiding for another year, try these recipes gathered from the habitat of the "sugarbush" in ont and northern New York:

Maple cream candy-Put into a granite kettle three cupfuls grated mapie sugar and one cupful rich sweet cream. Böll until it hardens dropped into cold water. Take at once from the fire and beat with a silver fork until the consistency of thick Pour into buttered tins and when ool cut into squares.

Sucre a la creme.—Boil together a pound of grated maple sugar and a half cupful of rich cream, until the sirup forms a soft ball when rolled in a saucer with a spoon. Cover the bottom of well-buttered tins with a layer of chopped butternut meats and pour over them the candy. Let it harden a little and mark into squares with a knife. This is a popular confection among French-Canadian peasants, who also use the boiled cream and sugar for icing a delicate white cake.

An excellent layer cake is made by using this sucre a la creme with the butternuts for the filling, then frosting the top layer with the cream without the nuts.

A delicious pudding sauce is made by melting maple sugar in cream or even rich

An old-fashioned preserve, still a favorite among the Catskill mountain people made of maple sugar and plums. Melt the sugar in a little water and cook with the plums, allowing pound for pound. This gives a tart sweetness especially delightful

In the maple sugar regions delicious little baking powder biscuit or rolls are made of this saccharine delicacy. To make the rolls take a quart of bread dough after it is molded for the last raising and knead into it one cupful of grated maple sugar, a quarter teaspoonful of soda and a teacher of the state of the sound of spoonful of butter. Let it rise, then mold | inch, not more; then pour out the unfrozen again and cut out in small rolls. Let these rise for fifteen or twenty minutes and bake

In making maple sugar biscuit prepare an exceptionally rich, tender baking powder crust. Roll out about half the thickness of an ordinary biscuit and shape with a small cutter not much larger than a silver dollar. The top to a small baking powder can or the cover to a tea caddy make good cutters. As each biscuit is cut out cut in halves again, sprinkle small bits of the halves again, sprinkle small bits of the maple sugar over one-half of the biscuit dough, moisten the other half and press it over the first. Lay close together in the pan in which they are baked, so they will rise instead of spreading. Brush over with milk or melted butter and bake in a quick oven until they are brown, but not hard oven until they are brown, but not hard. Serve as soon as done, with saucers of warm melted sirup.

Eggs a la Duchess.

Put seven eggs in a pan of cold water on the fire and let them boil at least fifteen minutes. When they are cold, cut six of them in two lengthways.

Melt one ounce of butter in a saucepan. Slice one small onion and fry it in the butter for a few minutes, taking care it does not get brown. Then take out the onion. Mix smoothly together three-quarters of an ounce of flour and a little milk; then add what is left of half a pint of milk, after mixing some with the flour, to the butter. When the milk is hot pour in the flour and cook slowly over the fire for about ten minutes. Then season to taste with salt and white pepper. Next put the halves of eggs into the sauce and let them get

Arrange the eggs carefully on a hot dish and pour the sauce over. Rub the yolk of the seventh egg through a sieve and sprinkle it over the dish and garnish with neat little croutons of fried and chopped parsley. Serve very hot.

A Great Head.

From Puck. Playwright-"I've got a great scheme for the elevation of the stage." Critic-"What is it?"

Playwright-"I'm going to novelize 'Ham-let' and then sell the dramatic rights to the theatrical trust."

"Did you get your promotion?" asked a friend of a warrant officer in the navy. "No," was the answer, given in a tone of in the waltz."-Judge.

Table and Kitchen.

Practical Suggestions About What to Eat and How to Prepare Food.

The inexperienced housewife whose small income obliges her to practice economy while her position in society, as well as her hospitable inclination, require her to entertain to a greater or less extent, finds it a rather difficult feat to reconcile two such apparently adverse conditions without a considerable expenditure of money; and she is very glad to know that under proper management all needless expense can be

Remember that with all people of refinement and good taste it is the dainty novelty and the finer effects of harmonious season-ing and serving that is most appreciated, and will tend most to the success of your entertainments, and not the evidence of expensive luxuries and gross overabun-

Suggestions for Spring.

The advent of spring and warmer weather suggests to the mind something quite opposite to the rich, heavy viands that have been agreeable during the winter, and the housekeeper gladly accepts suggestions that will enable her to lunch or dine her guests in a charming manner at a moderate cost and without too great an expendi ture of time.

Bouchees of Sardines.

Bone two or three sardines and pound them to a paste, using a mortar if you have one; season with salt, pepper, a small quantity of grated cheese and a little chili vinegar. Chop the soft part of a few oysters very fine and add to the mixture. Cut out small round and diamond-shaped cases from stale, close-grained bread, dip into beaten egg and fry in deep fat; fill these cases with above mixture and garnish with the yolks of hard-boiled eggs rubbed through a sieve and half a stuffed olive placed in the center. The bread cases must not be more than an inch and a half or two inches deep.

Cheese Canapes.

Cut bread into slices not more than a quarter of an inch thick; trim off the crusts and cut into strips an inch wide and three inches long. Fry these a very light brown in a little oil; sprinkle a little grated cheese over each slice while hot, season with salt and paprika, stand in a hot oven a few minutes to brown the cheese. Garnish with a little finely minced parsley, dusted over center, or a small shred of anchovy.

Cheese Custards.

Beat two eggs until very light and put into a saucepan with four level tablespoonfuls of Parmesan cheese; cook slowly, stirring constantly until thick. Cut slices of bread into rounds with a large biscuit cutter and fry them a very light brown in deep, hot oil. Spread first with a very thin layer of anchovy or sardine paste; then a layer of the cheese custard, and garnish with an olive in center of each.

Shad Roe Croquettes.

For twelve people, take two large shad roes and cook in salted water for fifteen minutes, adding a few drops of vinegar to the water. When done drain and mash rather fine; add two cups of fine bread crumbs, one egg. beaten, salt and pepper to taste and enough melted butter or cream to make the mixture moist enough to form into balls size of walnuts. Dip into beaten egg and dry bread crumbs and fry in hot fat. Serve with cucumber or egg sauce.

Deviled Crabs.

To a pint of crab meat take a cupful of cream or rich milk, four level tablespoonfuls of butter, two level tablespoonfuls of flour, a good-sized boiled onion, two raw grated nutmeg. Rub the butter and flour together and place in a saucepan over the fire; stir constantly until it bubbles, but the onion rubbed through a sieve, seasoning, crab meat and the beaten raw eggs. Cook until quite thick, then turn out to cool. When perfectly cold fill crab shells with the mixture, brush the top with cool. beaten egg and cover with bread crumbs and fry in deep hot fat a few minutes. The above quantity will fill eight or ten shells.

Sweetbread Cutlets.

Blanch one pair of sweetbreads and when cold pick them apart, rejecting all skin and veins. Chop them rather fine; add two tablespoonfuls of blanched and chopped almonds, half a cup of French peas; season with a little lemon juice, salt, pepper and nutmeg. Rub four tablespoonfuls of flour with two tablespoonfuls of butter and cook in a saucepan without browning; then add one cup of rich milk, half a teaspoonful of salt and a dash of white pepper. Stir cook the sauce until rather thick; mix with the sweetbread mixture; turn out to into small cutlets; dip into beaten egg and stale bread crumbs and fry in deep fat. This quan-Serve with mushroom sauce. will make enough for eight or ten persons.

Form small nests of crisp, delicate lettuce leaves. Cut hard-boiled eggs into halves crosswise, remove the yolks and trim the whites to represent the petals of a water lily. Arrange these inside the salad nests or cups. Mix a little grated cheese with sufficient mayonnaise to fill space inside the egg petals and garnish with the hard-boiled yolks pressed through a sieve and seasoned with salt and paprika.

Strawberry Ice Cups

Take a dozen flat champagne glasses, sherbet cups or any small round glass with rather wide top. Fill these with strawberry syrup and pack well with salt and ice, cover closely with a woolen cloth or blanket and let stand about twenty minutes, until the syrup has frozen all around the glass to the depth of quarter of an syrup and repack the glasses, and let them stand a few minutes longer until the iced syrup is quite hard. Then turn out the iced cups very carefully and fill them with nut ice cream. Serve quickly.

Fruit Cake.

To make a large cake or several smaller ones take one pound of flour, one pound of brown sugar, fourteen ounces of butter. ten eggs, three pounds of raisins, three pounds of currants, one pound of citron. haif a pound of lemon and orange peel, a gill of wine, a gill of brandy and gill of milk, one tablespoonful ground cinnamon, one teaspoonful of cloves and one nutmeg, grated. Cream, butter and sugar; beat the eggs to a froth and stir in. Mix the spices with the flour and stir into butter, sugar and eggs; then add the milk, wine and and last of all the fruit well floured with part of the pound given above. Bake in several loaves in a very moderate oven from three to four hours. Walnut Cake.

Cream two-thirds of a cup of butter with one cup of sugar. Separate three eggs; beat the yolks until creamy and add to butter and sugar; then add one cup of milk alternating with three cups of flour (reserve enough of the flour for the nuts), add two teaspoonfuls of baking powder, one cup of nut kernels chopped, and last of all fold in the whites of the eggs beaten to a stiff froth. Bake in a loaf tin in a moderate oven from forty-five minutes to one hour. Prune Whip.

Stew three-fourths of a pound of prunes until tender; remove the pits and sweeten the prunes to taste; press through a sieve and when perfectly cold add the whites of

The porters of Smyrna and Constantinople often

Mighty Men.

carry weights of five to eight hundred pounds on their backs considerable distances. These men live almost entirely upon barley cakes, dried figs, peas and milk. The idea that meat is necessary for strength is wholly an error. The original source of strength is the products of the earth. A pound of Granola contains more than three times the amount of strength-sustaining and fat and bloodmaking elements contained in a pound of beef-"No," was the answer, given in a tone of disgust. "What was the trouble? I'm sure you could pass the examination." "That's just where I missed it. Barely got through with the two-step, but flunked completely in the waltz."—Judge.

Ask your grocer for it. Be sure you get the genuine Granola. Each package bears a picture of the Battle Creek Sanitarium. Beware of imitations of the world-repowned Sanitarium Granola. York Weekly.

four eggs beaten to a stiff froth; stir in lightly until well mixed, turn into a buttered pudding dish or tempered glass dish and bake in a moderately quick oven for twenty minutes. Serve cold covered with

whipped cream.

Rebecca Pudding. Put two cups of milk on to scald. Mix quarter of a cup of cornstarch with a pinch of salt and two tablespoonfuls of sugar; me ten with a little cold milk; pour the scalded milk over the cornstarch and sugar, stirring constantly until it thickens. Stir and cook over hot water for fifteen minutes. Add a teaspoonful of vanilia and the whites of three egss beaten to a stiff froth. Turn into a glass dish and serve with

orange sauce. Chocolate Vienna Style.

Cut four ouces of vanilla chocolate into small pieces. Put a quart of milk on to scald in a double boiler; put the chocolate in a saucepan with three tablespoonfuls of hot water and one tablespoonful of sugar and stir over the fire until smooth and glossy. Stir this mixture into the milk and whisk with an egg beater for five minutes. Serve at once with a tablespoonful of whipped cream in each cup, pouring the hot chocolate over the cream. If the plain, unsweetened chocolate is used, add three or four tablespoonfuls of sugar and a tea-spoonful of vanilla extract.

Menus for Every Day. SUNDAY. BREAKFAST. Fruit.

Shad Roe, Cream Sauce. Duchess Potatoes, Entire Wheat Muffins, DINNER. Tapioca Broth, Fried Chicken, New Potatoes in Cream, Asparagus on Toast, Hollandaise Sauce, Baked Mushrooms in Cups,

Lettuce Salad, Strawberry Shortcake, SUPPER. Crab Salad, Queen's Style, Broiled Tomatoes, Thin Bread and Butter,

MONDAY. BREAKFAST. Cream of Dried Beef, Sauted Potatoes, Rolls, Coffee.

Curried Salmon, Rice, Stewed Rhubarb, Waf Cereal Coffee, DINNER. Cream of Onion Soup. d Steak, Mashed Potatoes, Broiled Steak, Stewed Carrots, Spiced Beets, Cress Salad,

> Coffee. TUESDAY. BREAKFAST

Apple Custard Pudding.

Fruit. Cereal, Cream, Panned Fish, Creamed Potatoes, White Muffins, LUNCH. Fricassee of Mushrooms, Baked Bananas, Cre Chocolate. Cake, Chocolate.

DINNER.

Clear Soup, with Rice,

Braised Loin of Veal, Brown Sauce,

Stewed Carrot

Baked Potatoes. Stewed Carrots, Cold Slaw. Plain Lettuce, Rhubarb Tartlets,

SUBSTITUTES FOR COAL.

Things Which Englishmen Try When Their Fuel Bills Worry Them. From the London Mail.

How to burn as little coal as possible, with that commodity at present prices, is a problem which has been worrying the small householder considerably during the passing winter, and many substitutes, more or less ingenious, have been brought into eggs and seasoning of salt, cayenne and requisition to keep the contents of the coal cellar above low-water mark.

One of the most useful of these various devices has been the employment of bath-brick soaked in oil. The brick is first broken into pieces about the average size

The new hatchery will collect all egg-bearing mothers obtainable along the Maine coast. It is against the state law for fishermen to sell to dealers lobsters to coated with the pregnant eggs. Many, by loses all ametric He spends the remainder do not let it brown. Then add the cream, brick soaked in oil. The brick is first time in a pail of common paraffine or petroleum until it is thoroughly impregnated with the oil. It is then placed on the fire with a pair of tongs in the usual way, and has been found to burn longer and cost less than coal. As the pieces of brick burn out, or, rather, the oil with which they are soaked is consumed, they should be moved and replaced by fresh pieces the first lot are being allowed to cool before resoaking. Cinders have also been dipped in oil and used two or three times over. so great as when bath brick is the absorb-

ent material.
Old newspapers and magazines pressed into small bundles very tightly and fas-tened in that condition with wire have contributed their share toward economizing the coal bill, and paper served in this way is said to take as long to consume as coa The only drawback to its employ ment is the great amount of ash which is

Bones have been used as fuel in large quantities by butchers, according to one of whom they make a "bonny" firing. From an economical point of view, however, opinions are divided as to whether it is better to use them for this purpose or dispose of them through the ordinary channel-the manure and fertilizer manufacturer.

It was believed at the commencement of the winter that Ireland was coming to the rescue with a practically unlimited supply of peat to counteract the advance in the price of coal. Where fire grates have been found adapted for the consumption of this fuel the results have been satisfactory in every way, but the great majority

stoves as at present fitted are not suited The same remark applies to the consumption of wood, which was suggested as a remedy for the coal famine, in addition to which the available supply of wood his purpose is already none too plentiful Where a slow fire without much heat is sufficient, good results have been obtained by soaking a log of hard wood in water or several hours, letting it drain for a little, and then putting it on the top of a well-established fire. If the happy medium of making the log neither too wet nor too dry has been hit it will keep the fire going all day without any attention Another slow but sure fire which, how ver, can always be poked up into a blaze

ever, can always be poked up into a blaze, is to be obtained by stoking with a good layer of damp coal dust after the fire has been lit in the ordinary style and allowed to get well under way.

Pieces of cocoanut shell are valuable stimulants to a dying fire, and orange peet should never be the grown away best lead. should never be thrown away, but kept dried and used for the same purpose, as It contains a large quantity of a vegetable

which blazes merrily.

Where a brilliant fire is not necessary a mixture of coke with coal is both satisfactory and economical. Another good plan, when once a fire is well alight, is to drop pieces of old inon in among the flames. Halves of old horseshoes, short lengths of pipe, old couplings or anything of that naure will serve, as they rapidly get redhot and throw out a capital heat, continu-ing to do so until the fire is practically allowed to go out. Stones have also been used for the same purpose, but these are dangerous, being apt to pop and fly.

There are several patent attachments for

grates and ranges which profess to burn the air as well as coal, and so economize the fuel in this manner, while the number of latter-day pocket-saying improvements in gas, oil and spirit stoyes is legion. But perhaps, after all, most people will con-tinue to grumble at their coal bills, and then order in a fresh supply. They do not care for the trouble of experiments, perhaps, or do not care to persevere, doubting their utility. But the fact remains that good coal substitutes or economizers are in existence.

Curry Soup.

Peel and slice three apples and three onions. The onions should be sliced from the top to the bottom. Place them in a saucepan, with two ounces of dripping and a tablespoonful of curry powder and fry gently without discoloring for about half an hour. Stir occasionally. Pour in two quarts of plain stock and cook for half an hour; add enough flour to thicken the soup and boil for three minutes. Season with pepper, salt and a dash of lemon juice and serve with boiled rice.

Wife—"Here comes a friend of mine, Let's turn into this side street until she passes." Husband-"Quarreled with her?"
"No; but I don't want you to see her." 'Hum! Why not?" "I know you'll admire that new dress of hers, and it will only worry you to think what a ridiculous fuss you made over the

TO SAVE THE LOBSTER

How Uncle Sam Will Rescue it From Impending Doom.

WILL BUILD A BIG HATCHERY

To Raise and Plant the Young by

the Million.

OF INTEREST TO EPICURES

Written for The Evening Star.

WASHINGTON, D. C., April ---The coming generation may yet enjoy the delicious lobster. Uncle Sam will immediately commence vigorous work for the rescue of that precious crustacean. He will establish on the Maine coast-the favorite haunt of our eastern species-a lobster hatchery, to cost \$10,000. This will be our first government institution devoted exclusively to lobster hatching. In it hundreds of millions of eggs will, by artificial stimulus, be made to give forth their valuable contents each year.

Only millionaires will be able to afford lobsters ten years hence, unless something is done meanwhile to protect these creatures. This is Uncle Sam's estimate. Owing to their wide area it will be impossible for man to completely wipe them out. But for all practical purposes it will be lost before the year 1911 unless heroic methods are applied. The sorry condition of the in-dustry can be summed up in these figures: In Maine, the foremost lobster state, the quantity has fallen off 55 per cent, and the price has increased 60 per cent in ten years. Throughout the eastern lobster zone, from Labrador to Delaware, a similar change has occurred.

Well worth a trip to Maine will be the sight of the wonder work of this new in-stitution. Only within the past few years have the life history and habits of the lobster been known. Before dilating upon its artificial propagation we must take glance at the natural processes by which this best friend of the epicare makes his advent into the restless, soothing realm of King Neptune

Eccentric Mother Lobster.

Mother Lobster, eccentric creature that she is, coats the outside of her body with freshly laid egg. This she does usually in summer, every alternate year. The eggs attach themselves to little leg-like protuberances on her under side. She coats them with a cement-like substance, which the water immediately hardens. The maternal instinct inspires her to thus glue them fast to her lest they be lost in the churning sea. She carries them ten or eleven months before hatching ensues. The minute young break their shells, usually in June. All do not see the green glare of the translucent sea at one and the same time. A week or more elapses between the advent of the first and last bern. From the moment the little fellows appear they se-lect to take upon their own shoulders the responsibilities of life and to paddle their own canoes. They swim off to seek for-tune, good or ill, the fostering parent not recognizing them again as her offspring.
The number of young which a mother lobster thus produces every two years depends upon her size. If she be eight inches long she produces 5,000 eggs. Thence the number doubles every two inches addthe number doubles every two inches added. Therefore a ten-inch mother carries he shows the true burglar instinct. He 10,000 eggs; a twelve-inch, 20,000; a four-teen-inch, 40,000; a sixteen-inch, 80,000, and follow. Were he to navigate forward his

mitten, strip off the eggs. leave them to die in their boats, and sell the protesting females as lawful lobsters. But the new hatchery will send out a fleet of little launches, to canvass lobster pot-ters far and wide, and pay for egg-bearing lobsters the market price for those which are marketable. Thus will be collected the millions upon millions of eggs to be utilized in the hatchery. Last year the fish commission's general hatcheries at Glou-cester and Woods Hole, Mass., thus bought 90,000,000 lobster eggs, from which they hatched some 80,000,000 young. But these hatcheries do not devote their ex-

clusive energies to the lobster.

Lobster Incubators. Row after row of seven-quart glass jars, arranged upon tables, will occupy the main hatching room of the new station. Through these series will pass a continuous circulation of salt water pumped from the sea. As the thousands of egg-lobsters are brought in men skilled in the art will strip them of their beaded coatings. Each operator with his left hand will grasp a fighting creature from above, turn her on her back and lower her, head downward, into a vessel designed for the purpose. Pressing her firmly against its sides he will prevent her manipulation of her claws. With a dull, short-bladed knife, he will separate her eggs from the hair-like fibers holding them. The subjects of this operation will then be removed to a tank and returned uninjured to the region whence they came. There they will lay again two years later. The eggs will now be placed into the in-subators—the jars upon the tables. They cubators—the jars upon the tables. They will be dipped out into glass graduates. Each ounce marked thereupon will represent 6,090. About a half million eggs—2½ quarts —will be placed in each jar. When first introduced they will be matted together by the fibers connecting them. In a short time they will separate and appear like so many dark green, yellowish-green and light gray-ish beads, intermixed and measuring each 1-15 inch in dlameter. Eggs taken in October will not hatch until May. From those taken in June the young will begin to appear in twenty-four hours. The sea water must become warmed to early summer heat before they will hatch. In the center of each table, between two rows of hatching jars, will be one row of similar vessels for the reception of the young, passing therein with the circulating water. A cover of muslin upon the latter jars will prevent

their escape Protection for Lobster, jr.

Lobster, jr., resembles a mosquito wiggler-such as seen in rain barrels-just after emerging from his egg. He is a third of an inch long, transparent and slightly reddish. From the outset he is dissatisfied with his birthday clothes. Almost his first act is to shed them. During his first six or eight weeks he kicks off his little shell five or six times and grows to be 3-5 inch long. By these processes he completely trans forms himself, grows legs and claws; as-sumed an indistinct resemblance to his mother. His eyes are grotesquely enor-mous and staring. He has remained all the while at or near the surface of the water,

being attracted by the brighter light. Even in his first swaddling clothes he is bloodthirsty cannibal. He is hungry from the moment of birth, and when hatched in the sea feeds voraciously upon minute crustaceans. If he cannot obtain this natural food he turns upon his brother and gobbles him alive. The great problem of the new hatchery will be how best to supply the little gluttons with natural food to prevent constant repetitions of the ca-tastrophe which betook the Kilkenny cats, who ate each other up. Hitherto in the general fish hatcheries the newly born lobsters have been returned to the sea as promptly as possible. But there, while in the swimming stage, they fall as prey to all kinds of fishes. For experiment some of the young have been submerged in boxes

van Houten's Cocoa THE BEST Nutritive Refreshing

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A breakfast cupful of this delicious Cocoa costs less than one cent a cup.

Economical

Schlitz. 命号 In the Schlitz brewery you will find a plate glass room. In it are cooling pipes, over which the hot beer drips. Above it is an air filter, and no air comes into this room save through that filter. No germs can reach beer handled with such rare caution,

But, after the beer is aged, we filter it, then bottle and seal it, then sterilize every bottle.

We take triple precautions because beer is a saccharine product. Impurities multiply if they get into it. There is no grade between absolute purity and utter impurity. Every bottle of Schlitz is absolutely pure, and purity is healthfulness. Your physician knows - ask him

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THE BEER THAT MADE Filtered Air FAMOUS MILWAUKEE

with cloth sides, admitting food, but ex-cluding enemies. By such means and great expenditure of labor it has been possible to protect only thousands, whereas hundreds of millions are to be dealt with.

An artificial pend, stocked with natural food for infant lobsters, may be made an adjunct to the new hatchery. Such pro-tection need last but six or eight weeks, after which the young, now three-fifths o an inch long, goes to the bottom, where h can readily care for himself, hiding, as hidoes, beneath rocks and stone. During the year after taking on this new mode of ex-istence he grows to be two or three inches long, and sheds his shell eight or eleven times, at longer and longer intervals. He rips his old shell up the back and jumps out of it after the manner of the periodical locust. By five years he has attained the length of ten and one-half inches and a weight of one and three-quarter pounds, having molted twenty-five times. His of life appears to be indefinite. At Sandy Hook some time ago a lobster weighing hirty-three pounds was caught. This holds the world's record for size. Its claws were large enough to clip off the arm of a man. The adult lobster molts every summer. He preys upon all sorts of bottom fish, even crabs, starfish and clams. When hungry he will crack the shell of his weaker

brother and make a meal of him. Some

times he mixes his diet with a ration of

vegetable matter. The Burglar Instinct His Doom. Uncle Sam wants the states bordering the 1,300 miles of lobster coast to aid him in this crusade, and save the lobster from extermination. While he is spending his money on its artificial propagation, he will expect them to enact more stringent laws and enforce them more vigorously than hitherto. The hundreds of millions of young to be annually turned out of the new hatchery will be planted along the Maine coast, where the threatened indus-try has been most active. There 3,100 men operate 156,000 "pots"—as lobster traps are termed. These are half cylinders of laths with a funnel-shaped net extending inward from each end. In the center an backs through the network funnel. so on up to 100,000, which appears to be claws would hinder his entrance. Once the maximum. loses all appetite. He spends the remaind of his time madly pacing back and forth in his prison, seeking a means of escape, but too much excited to realize that h must crawl out as he crawled in. His further history is that the pot is raised from the sea bottom at low water, he is placed with many others of his kind in one of a series of floating, half submerged boxes; in a few days he is crowded into a barrel kept fresh by ice and seaweed. Thence the excrutiating torture of cuisine; the final journey down red

THE OPHIR.

The Ship That is Taking the King's Son to Australia.

JOHN ELFRETH WATKINS, JR.

The Orient liner Ophir, which has been selected to convey the Duke and Duchess of Cornwall and York on their voyage to Australia and other colonies, is now lying at the South Jetty. Portsmouth. While not the latest or the largest of the Orient company's fleet, she is both a new and a reomy vessel. Outside and inside she has been transformed, and, except in her grand saloon, no longer seems the same boat. Her funnels are now painted yellow, and her hull is if the conventional yellow color, so that in appearance even she has taken on the tone of the king's navy. There is, however, a marked contrast between her and the ordinary man-o'-war. No prince and princess have ever travelled under conditions so luxurious as will the Duke visit to the colonies. Some of the leading particulars of the

and Duchess of Cornwall and York on their Ophir's design will be of interest. She has a length over all of 482 feet, a beam of 53 feet 6 inches, and a depth of 37 feet. Her gross register is 6,910 tons. Her engines are equal to 10,000 horsepower, consisting of two independent triple expansion, with seven boilers working at a pressure of 160 pounds. Her speed is not excessive, being 18 knots, but she maintains a high average. The admiralty left whatever alterations were necessary in the hands of the the wishes of the royal travelers. The guthorities could not have done better, for no suggestion has been made that has not been fully carried out, Mr. Anderson personally superintending the work. The result is excellent. Everywhere the arrangements are evidence of good taste and judg-Practically the only part of the ship which remains as it was when the vessel

was a liner steaming to the east and Australia is the great dining saloon. The decorations in this apartment remain as before, and are of an ornate character. The saloon is lighted by large square windows at the sides and a lofty dome filled with stained glass. This dome has an outer roof of pierced steel, and between the in-ner and the outer roofs electric lamps are fitted, which give a very effective and sub-dued light. Under the arched spaces at each end of the dome are the shield Great Britain and the four leading Austral ian colonies, supported by figures repre-senting their industries. At the forward end is a band loft. The floor of the sa loon is covered with Turkey carpets, sur rounded with a broad red border of the same material. The chairs are copies of an old Chippendale model, and all the upholstery is of royal scarlet. The arrange-ment of the tables is such that they may be partly disposed in the wings, leaving a center table to seat twenty-six, or may be formed into a horseshoe to seat up to fifty-six. They can also be extended from a width of four feet to five feet. The the whole effect is rich and yet quiet. It is possible to form the dining saloon into a concert room and provide it with a stage. The part aft of the dome lends itself naturally to form an ample stage with wing and center exits, giving direct access by two stairs to the main deck cabins. The trunk of the dome forms a prosec and, as the curtain and the stage—in sec-tions—are on board, an hour will convert the saloon into the pleasantest of concert rooms or theaters. All the royal apart-ments communicate with one another and the dining saloon in such fashion that it is not necessary to pass on to the open

Very considerable alterations have been

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'Phone 2154. ap27-s.tu,th.36 lanana. high as 800 men. The ship has six decks. On the bridge has been built, amidships, a spacious shelter for the steersmen and officers on duty, and in the bridge house it-self two cabins are now fitted as a sitting room for their royal highnesses. The other rooms are occupied by the commodore, commander and navigating officer. On the boat deck a 30-foot gig takes the place of one of the ship's lifeboats, while over the poop deck two 32-foot steam cut-

ters are carried. In all, the ship has four-At the forepart of the promenade deck the royal apartment, with an area of 1.200 feet. It is panelled in rosewood and satinwood and beautifully inlaid. The furniture is satin-Sheraton, upholstered in blue and white silk damask, and the carpet is a deep white sik damask, and the carpet is a deep pale Saxony of a delicate fawn color. A feature of the room is the engravings which adorn it. Prominent among these is a fine portrait of Queen Victoria as a girl. One set is made up entirely of war pictures, including a portrait of Earl Roberts, and there are copies of some of the most recent works by Caton Woodville, Paxton and others, illustrating the South African conflict. There is also a fine drawing of the king in evening dress. Another set of en-gravings consists of English pastoral scenes. Immediately aft is the entrance to the grand staircase and to two writing rooms, upholstered in blue leather. Amidships is the royal smoking room, panelled and furnished throughout in oak. The up-holstery is in a subdued shade of green

leather. Further aft on the poop is the

wardroom smoking room, a very cheerful

The royal apartments are on the upper deck. The whole of the space immediately forward of the grand staircase, which has fine circular sweep, with ample landings, has been converted into two suites of cabins, consisting of three rooms and a bathroom. These are divided by a central corridor, which, by a short stair at the forward end, leads directly to the royal servants' quarters on the main deck. These rooms are all decorated with quiet taste. The paint work throughout is white, unrelieved by any note of color. The furni-ture in the room to be occupied by the duchess is satinwood with a finely figured grain. In the duke's cabins the furniture is of light oak. The general scheme of color is a delicate green, expressed in the color is a deficate green, expressed in the carpet and upholstery, whether of silk or leather, varied by chintz coverings and curtains. The panelling is very simple and severe, relieved only by a small beading, which is used throughout upon the fitments, as well as the bulkbands. In cash room is as well as the bulkheads. In each room is a noiseless beeswing fan, operated by elec-tricity, and as easily started, stopped or regulated by regulated by the occupant as the electric light. All the royal rooms are filled with photographs, some of them of great interest. In the duke's room, facing his bed, is a photograph of Queen Victoria with the duke's children, and with an inscription in the queen's own hand, while over his head hangs the well known photograph of his mother with Prince Edward of York, which is signed "Granny and Baby, Alexandra." Here, as in the drawing room, most of the pictures have been brought from York house. Nearly all the engravings in the drawing room formerly hung in the entrance hall of the town house of the duke and duchess. It should also be mentioned that in the drawing room is a neat library of some six hundred volumes, which, while it contains a few novels, is

The Ophir carries a complement of 525 all told, and the catering is being done by the Orient company.

largely made up of books dealing with our

colonial and imperial possessions.

Sure of a Visit. From the London Answers. As a rule, said a prison warden, a man is in a despondent mood during his first week's imprisonment. There are exceptions, however, as this incident will show.

suddenly accosted by one of the new arrivals who had served the first week of his sentence. "I say," he remarked, "has a lady been asking for me at the gate?"
I told him that if he had been wanted the governor would have sent for hi

One Saturday, about dinner time, I was

"Oh, very well. Keep cool!" he said.
"This is the first time for ten years I've woman is sure to be at the gate for my And with a grin the cheerful one passed

Grain-O is not a stimulant, like

very considerable alterations have been effected elsewhere in the ship. The ordinary cabin accommodation has been greatly extended in the case of the suite, each of whom has space equal to three first-class cabins, besides dressing rooms, and there is also a large and well-filled smoking room for their use. The Orientees coffee. It is a tonic, and its effects are permanent. A successful substitute for coffee, because it has the coffee flavor that everybody likes. Lots of ing room for their use. The Orient com-pany have, by putting on a very large staff of workmen, completed the necessary coffee substitutes in the market, but than one cent a cup.

for this cheap thing I've got on."—New order it next time—take no other.

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